

# Chicken Cacciatore Melt



4 fresh, boneless, skinless chicken thigh cutlets  
2 tablespoons garlic oil  
28 oz of **BELLISSIMO** pasta sauce  
1 cup **BELLISSIMO** mozzarella shredded cheese  
4 slices crusty Italian bread, lightly toasted  
2 tablespoons sweet rice cooking wine  
1 tablespoon soy sauce  
2 bunches watercress, 8 oz trimmed and cut in half  
6 green onions, cut in 2-inch pieces

1. Heat oil in large skillet to medium-high. Add chicken and cook 3 minutes per side or until browned. Stir in spaghetti sauce. Cook over medium heat 20 minutes or until chicken is done (internal temp 170 degrees F).
2. Divide these evenly over chicken. Cover and cook over medium heat 1 minute or until cheese is melted slightly.

**Serving suggestion:** Top each slice of toast with chicken and sauce. Serve with three-bean salad.

**Tip:** For a more authentic cacciatore, saute fresh, sliced **BELLISSIMO** mushrooms and add with the spaghetti sauce. One clove of garlic, minced, and 2 tablespoons **BELLISSIMO** extra virgin olive oil may be substituted for the garlic oil.